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Milton's AUTO CARE & AUTOMOTIVE DIRECTORY

Grilled center cut pork chops

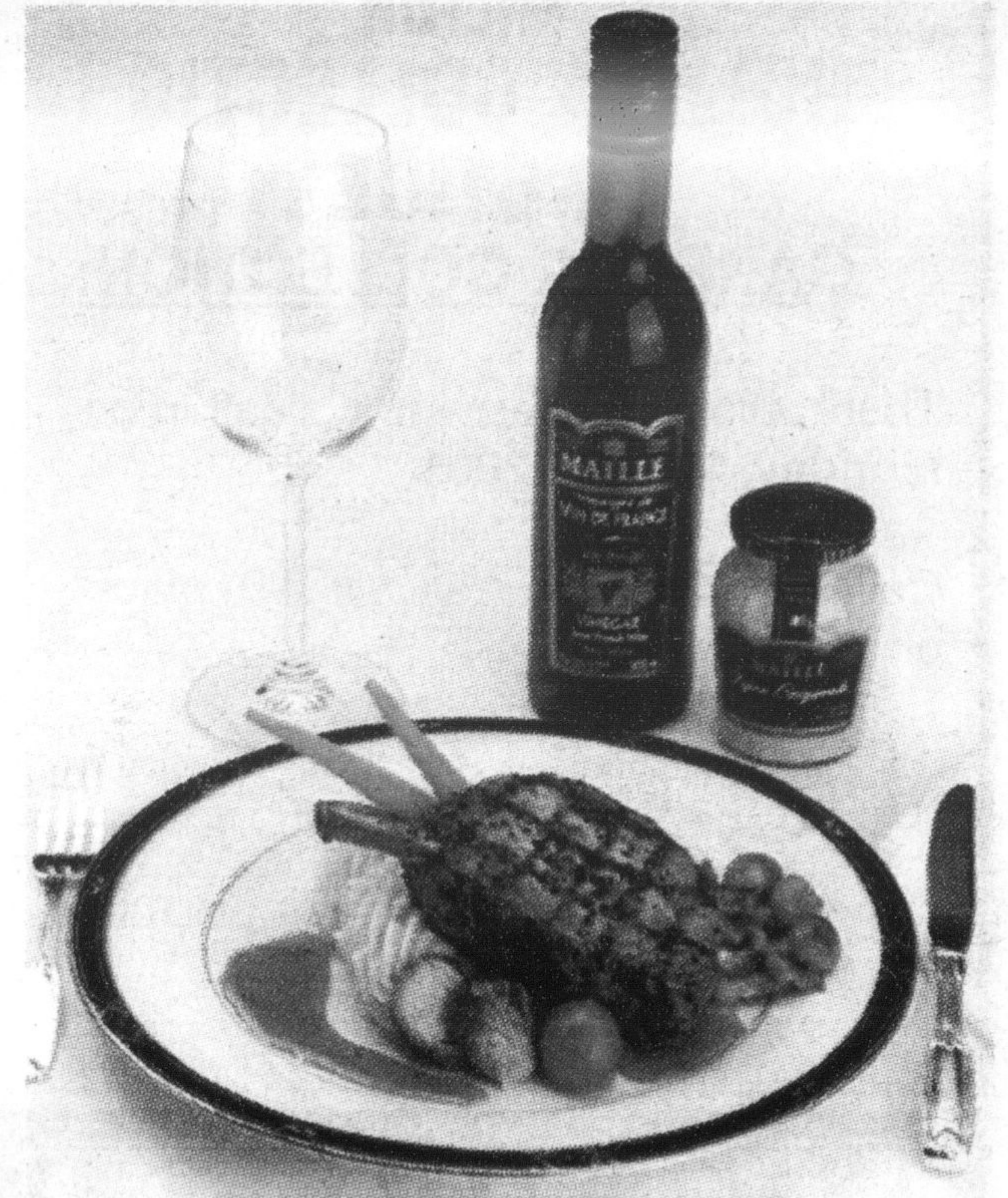
Marinated in Maille red wine vinegar and Dijon Originale Mustard

(Serves 6)

- 6 thick pork chops
- 6 oz sugar
- 3 tbsp Maille French Red Wine Vinegar
- 1 clove of garlic; finely crushed
- 1 tbsp Maille Dijon Originale Mustard
- 200 ml sherry
- 4 tbsp hard butter (cut in cubes)
- salt and pepper

Bring the vinegar and half of the sherry to boil in a small pan. Add the sugar, Dijon mustard and garlic. Allow to cool. Place the pork chops in a glass casserole dish and pour the marinade on top. Marinate the pork for 2 hours turning them every half hour. Grill the chops (or panfry if a grill or barbecue is not available) turning frequently, ensuring the chops do not burn. When cooked, reserve in a warm place. In a small pan reduce the remaining sherry and marinade. Slowly incorporate the cubes of butter to make a rich sauce. Serve the chops with a touch of sauce, a selection of seasonal vegetables and buttermilk mashed potatoes.

Recipe courtesy of John K. Cordeaux, executive chef, Royal York, Toronto



Barbecued spare ribs

(Serves 4)

- 3 lbs Pork spare ribs
- 1 tbsp Maille Honey Dijon Mustard
- 2 tbsp tomato paste
- 1 juice of one lemon
- 1 tbsp Worcestershire sauce
- 2 tbsp Maille French White Wine Vinegar
- Tobasco
- salt & pepper

Combine mustard, tomato paste, lemon juice, Worcestershire sauce, vinegar, a dash of Tobasco and mix well.

Stir in 1/3 cup of water. Place meat in a dish and pour marinade over top. Refrigerate for 4 hours, turning spare ribs frequently. Remove meat from marinade with a slotted spoon and set marinade aside. Grill meat on barbecue for about 20 minutes, turning frequently and basting with marinade. Serve.



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